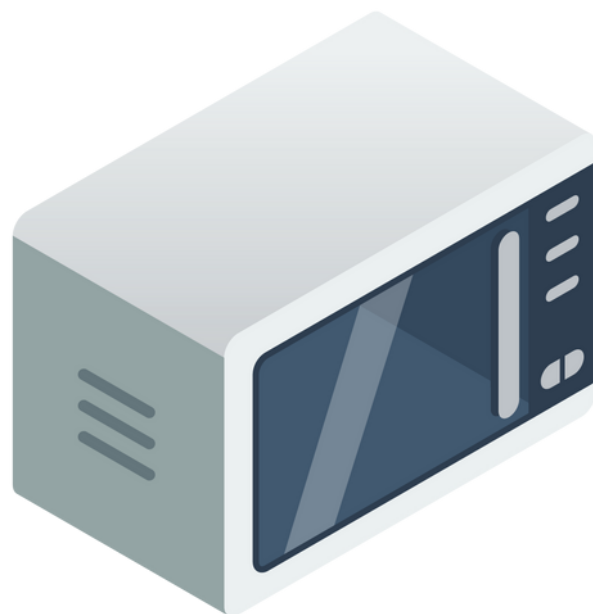


Fact bite #27



Microwaving plastics



1/5
→



Food
Packaging
Forum

**Microwaving food packaged
or stored in plastics increases
the likelihood of harmful
chemicals migrating into your
food.**

2/5
→



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Fact bite #27
Microwaving plastics

Many plastic products labeled as microwaveable have been found to leach potentially harmful chemicals into food when heated.

3/5
→



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Fact bite #27
Microwaving plastics

According to the PlastChem project, at least 16'000 known chemicals are used in manufacturing plastics. More than 4,000 of those are of concern for human health or the environment.

4/5
→



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Fact bite #27
Microwaving plastics

Your exposure to plastic chemicals can be reduced by microwaving and heating food in containers made of inert materials like ceramic or glass, not storing hot, fatty, or acidic foods or beverages in plastics, avoiding small packaging sizes, and shortening storage times in plastic containers.

5/5



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Fact bite #27
Microwaving plastics